



**AUTHENTIC NEPAL & TIBET KITCHEN**

**P**  **BERG**

**NAMASTE & TASHI DELEK**

**WELCOME TO THE HIDDEN GEM  
OF BERLIN PRENZLAUER BERG!**





### MITHO CHA

means:

"It tastes good!" – and that is exactly what we promise you. With us, you embark on a culinary journey through the diverse highland cuisine of Nepal and Tibet. From our homemade dumplings to warming Dal Bhat and flavorful Thukpa mountain soups – every dish tells the story of the Himalayan region.

We place great value on authentic flavors and use only traditional spices, which give our dishes their unmistakable taste.

Whether you are a connoisseur of Nepalese cuisine or discovering this culinary world for the first time – with us, you'll feel as though you are in the majestic mountains of the Himalayas.

Our recipes are rooted in the ancient teachings of Ayurveda, where "Ayur" means life and "Veda" signifies knowledge. We frequently use traditional spices such as cumin, turmeric, ginger, and coriander, celebrated not only for their flavor but also for their healing properties.

Many of our spices and teas come directly from Nepalese farmers in the regions of Ilam and Mustang/Manang. Through direct trade, we support these communities and help sustain their livelihoods.

Some of our most precious spices, such as the rare Jimbu herb and Timur Sichuan pepper, thrive exclusively in the pristine wilderness at altitudes of over 3,000 meters. Our chefs are specially trained to use these unique ingredients in their purest form, unlocking their full flavors.

Experience the true essence of Nepal on your plate.

Let yourself be inspired by the serenity and balance of our Buddhist philosophy and enjoy a relaxing retreat with us.

We offer a wide selection of homemade Ayurvedic teas and a variety of healthy dishes, carefully crafted to support digestion and enhance your well-being. Immerse yourself in a world of flavor and harmony – your body will thank you.

## STARTERS खाजा

### 1. CHICKEN SATÉ EKFL

Chicken Skewers with Peanut Chutney ---- 7.5 €

### 2. TARKARI KO BURRY AFEKGKCL

Homemade vegetable balls  
tibetan style ---- 7.5 €

### 3. BHANTA TAREKO FEKL

Crispy Eggplant Slices in Chickpea Batter ---- 7.5 €

### 4. EVEREST BITES AFKLE

Rice Paper Rolls Filled with Red & Purple Potatoes ---- 7.5 €

### 5. ALU CHOP FKEL

Homemade Peanut & Potato Balls  
---- 7.5 €

### 6. VEGAN PRAWNS AFKEL

Vegan lemongrass gambas ---- 7.5 €

## MIXED STARTERS

Perfectly crafted for 3-4 people, this sharing platter offers a delicious introduction to the diverse tastes of our cuisine – an ideal choice for a communal dining experience!

7. Vegetarian ---- 18.5 €

8. Non-Veg ---- 20.9 €

AFEKGCHJL

### 9. PAPAD FKG

5 pc Papadam with yoghurt dip ---- 3.5 €


## SOUPS सूप

### 14. DAAL

Lentil Soup – The Staple of the Himalayas ---- 5.9 €

### THUKPA AEFK

*Traditional Tibetan noodle soup with roasted cumin, seasonal vegetables & Szechuan pepper (large bowl).  
Choose from: rice noodles/wheat noodles.*

15./ TOFU-VEG. THUKPA  ---- 13.9 €

16./ LAMM THUKPA ---- 15.9 €

## SALADS

WITH AGAVE-SESAME DRESSING

### 17. CRUNCHY TOFU SALAD AFKEHJL

Leaf salad, arugula, cashew nuts, cherry tomatoes & crunchy tofu. ---- 9.9 €

### 18. CRISPY CHICKEN SALAD AEFKHJL

Leaf salad, arugula, cashew nuts, cherry tomatoes & chicken satay. ---- 11.9 €



= SPICY

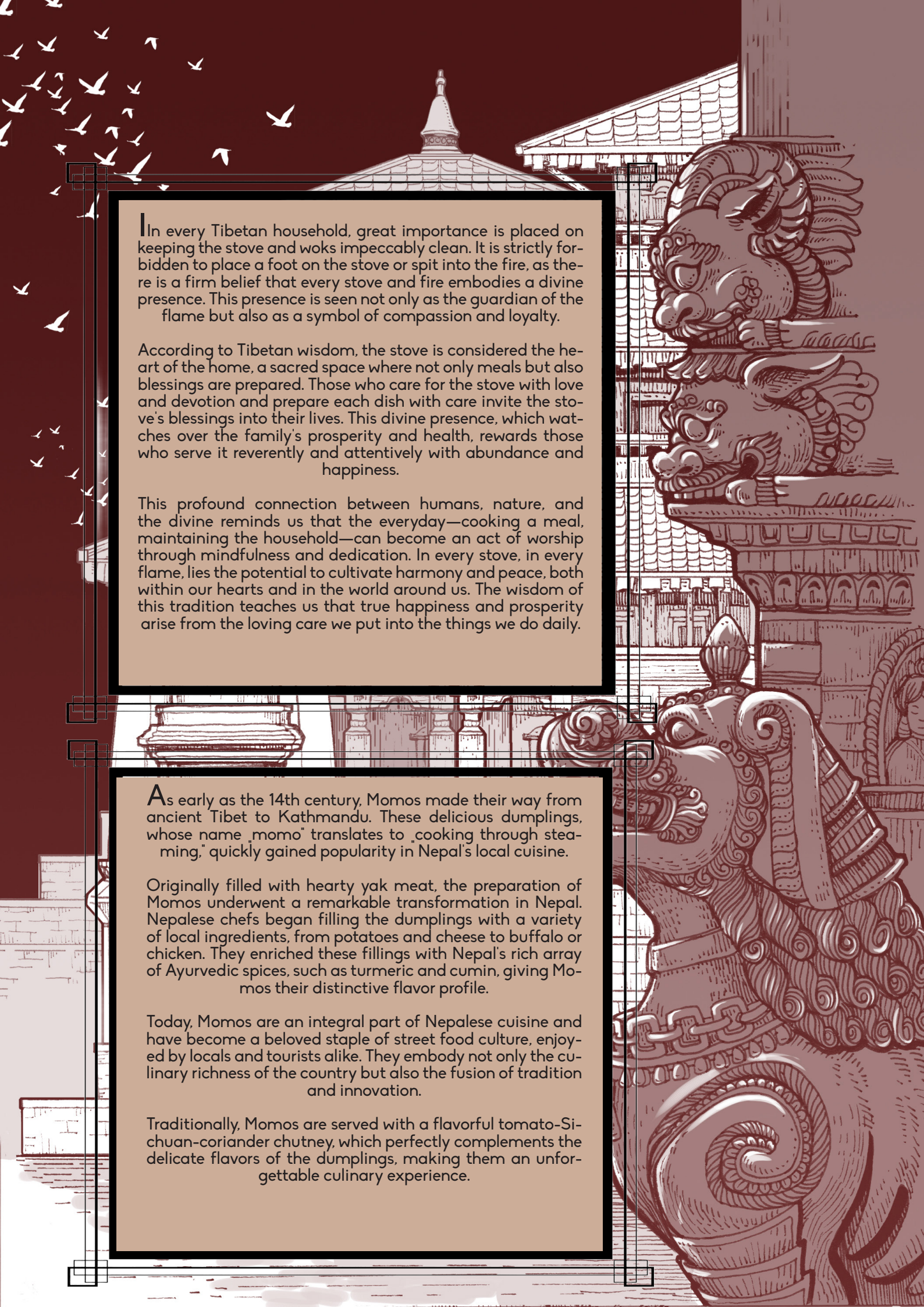


= VEGAN

The salad dressing includes mustard, agave syrup, olive and sesame oil, and apple cider vinegar.



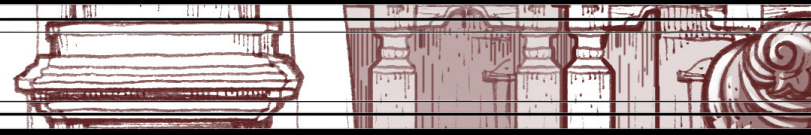
= MITHO CHA'S FAVORITES



In every Tibetan household, great importance is placed on keeping the stove and woks impeccably clean. It is strictly forbidden to place a foot on the stove or spit into the fire, as there is a firm belief that every stove and fire embodies a divine presence. This presence is seen not only as the guardian of the flame but also as a symbol of compassion and loyalty.

According to Tibetan wisdom, the stove is considered the heart of the home, a sacred space where not only meals but also blessings are prepared. Those who care for the stove with love and devotion and prepare each dish with care invite the stove's blessings into their lives. This divine presence, which watches over the family's prosperity and health, rewards those who serve it reverently and attentively with abundance and happiness.

This profound connection between humans, nature, and the divine reminds us that the everyday—cooking a meal, maintaining the household—can become an act of worship through mindfulness and dedication. In every stove, in every flame, lies the potential to cultivate harmony and peace, both within our hearts and in the world around us. The wisdom of this tradition teaches us that true happiness and prosperity arise from the loving care we put into the things we do daily.



As early as the 14th century, Momos made their way from ancient Tibet to Kathmandu. These delicious dumplings, whose name "momo" translates to "cooking through steaming," quickly gained popularity in Nepal's local cuisine.

Originally filled with hearty yak meat, the preparation of Momos underwent a remarkable transformation in Nepal. Nepalese chefs began filling the dumplings with a variety of local ingredients, from potatoes and cheese to buffalo or chicken. They enriched these fillings with Nepal's rich array of Ayurvedic spices, such as turmeric and cumin, giving Momos their distinctive flavor profile.

Today, Momos are an integral part of Nepalese cuisine and have become a beloved staple of street food culture, enjoyed by locals and tourists alike. They embody not only the culinary richness of the country but also the fusion of tradition and innovation.

Traditionally, Momos are served with a flavorful tomato-Sichuan-coriander chutney, which perfectly complements the delicate flavors of the dumplings, making them an unforgettable culinary experience.

# THE ROOF OF THE WORLD SPECIALTIES OF TIBETAN CUISINE

## MO:MO मःमः DUMPLINGS

The dough and fillings are entirely homemade and then hand-rolled with care.

Served with peanut and tomato-coriander chutney.  
Steaming time: minimum 20 minutes!

**8 PIECES**

### 35. VEGAN MOMO AFKEL

Filled with a variety of vegetables \_\_\_ 12.9 €

### 37. GREEN MOMO AFKEGL

Filled with cheese and spinach \_\_\_ 12.9 €

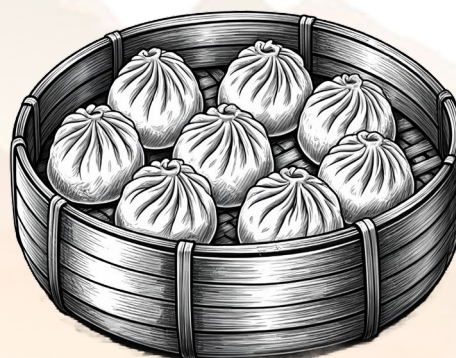
### 39. LAMB MOMO AFKEL

Filled with lamb meat \_\_\_ 13.9 €

### MIXED MOMO AFKHEGL

Lamb, Veg & Green Momos

41./ 9 pcs \_\_\_ 14.9 €



## SZECHUAN

Specialties with wild Szechuan pepper (Timur), found exclusively at altitudes above 3,000 meters in the Himalayas.

### 69. KUNG PAO LAMB FAKGL

Lamb sautéed with peanuts in a wok, then deglazed with a hearty soy-garlic reduction. Garnished with fresh spring onions, tomatoes, and Timur Szechuan pepper \_\_\_ 21.9 €

### 70. KUNG PAO SOYA AFEKHJL

Vegan soy chunks marinated in traditional Tibetan spices, sautéed to golden perfection in a wok with peanuts, spring onions, and Szechuan pepper \_\_\_ 16.9 €

## SIZZLER

### HOT PLATTERS

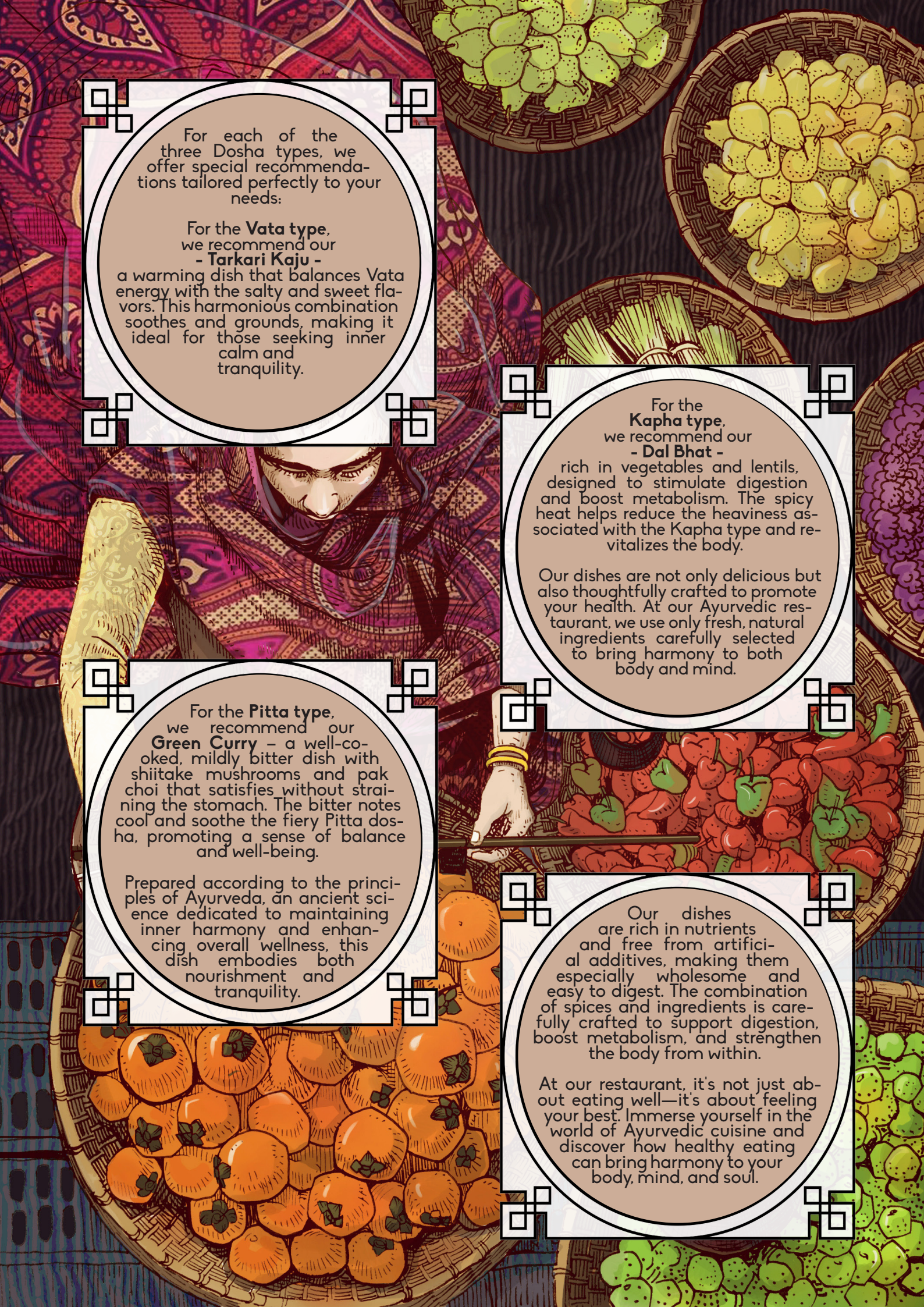
Served with rice and salad. L

### 75. LAMB FRY AFKL

Lamb marinated for 24 hours, cooked on a sizzling cast-iron plate with bell peppers, tomatoes, chili, and onions \_\_\_ 19.9 €

### 77. CHICKEN SIZZLER FKL

Chicken marinated in Himalayan spices, cooked on a sizzling cast-iron plate with bell peppers, mushrooms, tomatoes, chili, and onions \_\_\_ 18.9 €



For each of the three Dosha types, we offer special recommendations tailored perfectly to your needs:

For the **Vata type**, we recommend our - **Tarkari Kaju** - a warming dish that balances Vata energy with the salty and sweet flavors. This harmonious combination soothes and grounds, making it ideal for those seeking inner calm and tranquility.

For the **Kapha type**, we recommend our - **Dal Bhat** - rich in vegetables and lentils, designed to stimulate digestion and boost metabolism. The spicy heat helps reduce the heaviness associated with the Kapha type and revitalizes the body.

Our dishes are not only delicious but also thoughtfully crafted to promote your health. At our Ayurvedic restaurant, we use only fresh, natural ingredients carefully selected to bring harmony to both body and mind.

For the **Pitta type**, we recommend our **Green Curry** - a well-cooked, mildly bitter dish with shiitake mushrooms and pak choi that satisfies without straining the stomach. The bitter notes cool and soothe the fiery Pitta dosha, promoting a sense of balance and well-being.

Prepared according to the principles of Ayurveda, an ancient science dedicated to maintaining inner harmony and enhancing overall wellness, this dish embodies both nourishment and tranquility.

Our dishes are rich in nutrients and free from artificial additives, making them especially wholesome and easy to digest. The combination of spices and ingredients is carefully crafted to support digestion, boost metabolism, and strengthen the body from within.

At our restaurant, it's not just about eating well—it's about feeling your best. Immerse yourself in the world of Ayurvedic cuisine and discover how healthy eating can bring harmony to your body, mind, and soul.

## AUTHENTIC NEPALESE

## VEG शाकाहारी

## FUSION OF ASIA

Served with rice, salad and potato chutney

### 45. ALU SAG TAREKO FK

Sautéed spinach with potatoes and garlic, refined with cumin, coriander, turmeric, and ginger.

--- 12.9 €

### 46. SAG PANEER FK G

Paneer cheese in pureed spinach, refined with turmeric and ginger

--- 12.9 €

### 54. ALU BHANTA FEKHJ

Potatoes and braised eggplants in our homemade curry.

--- 13.9 €

### 56. CHANA MASALA FEKHJ

Chickpea and zucchini curry.

--- 13.9 €

### 50. GREEN CURRY FEKHJ

Tofu & vegetables simmered in turmeric-infused yellow-green coconut curry, garnished with chopped lemongrass, fresh Thai basil, and toasted lime leaves. (Bitter, sweet, and spicy).---

16.9 €

### 51. TARKARI KAJU FEKHJ

Seasonal vegetables in curry coconut milk with almonds and cashew nuts.

--- 15.5 €

### 53. TOFU BADAM FEKHJ

Tofu in homemade peanut curry with onions, potatoes & nuts.

--- 15.9 €

### 47. PANEER CHILLI FEKHJ

Paneer marinated in turmeric and chili, stir-fried in the wok with bell peppers, onions, and mushrooms.

--- 15.9 €

## NON VEG मांसाहारी

Served with rice, salad and potato chutney

## LAMB

### 68. KHASI SAAG FK

Lamb goulash & spinach, refined with fenugreek leaves, ginger & Himalayan spices.

--- 17.5 €

### 66. KHASI ALU FK

A traditional mountain farmer's dish recommended by the chef. Lamb & potato goulash cooked with Nepalese spices.

--- 17.5 €

## DUCK

### 71. HAANS NARIWAL AFKEHH2

Crispy duck with vegetables in coconut curry, topped with cashew nuts and almonds.

--- 17.9 €

### 73. HAANS BADAM FEKAHJH2

Crispy duck in homemade peanut curry (slightly sweet) with onions, potatoes & nuts.

--- 17.9 €

## CHICKEN

### 60. CHICKEN CURRY FK

The classic. Chicken breast sautéed with turmeric and coriander in homemade curry.

--- 15.5 €

### 61. COCOS CHICKEN FEGKHJ

Chicken breast sautéed with almonds, cashew nuts, & fresh vegetables in curry coconut milk.

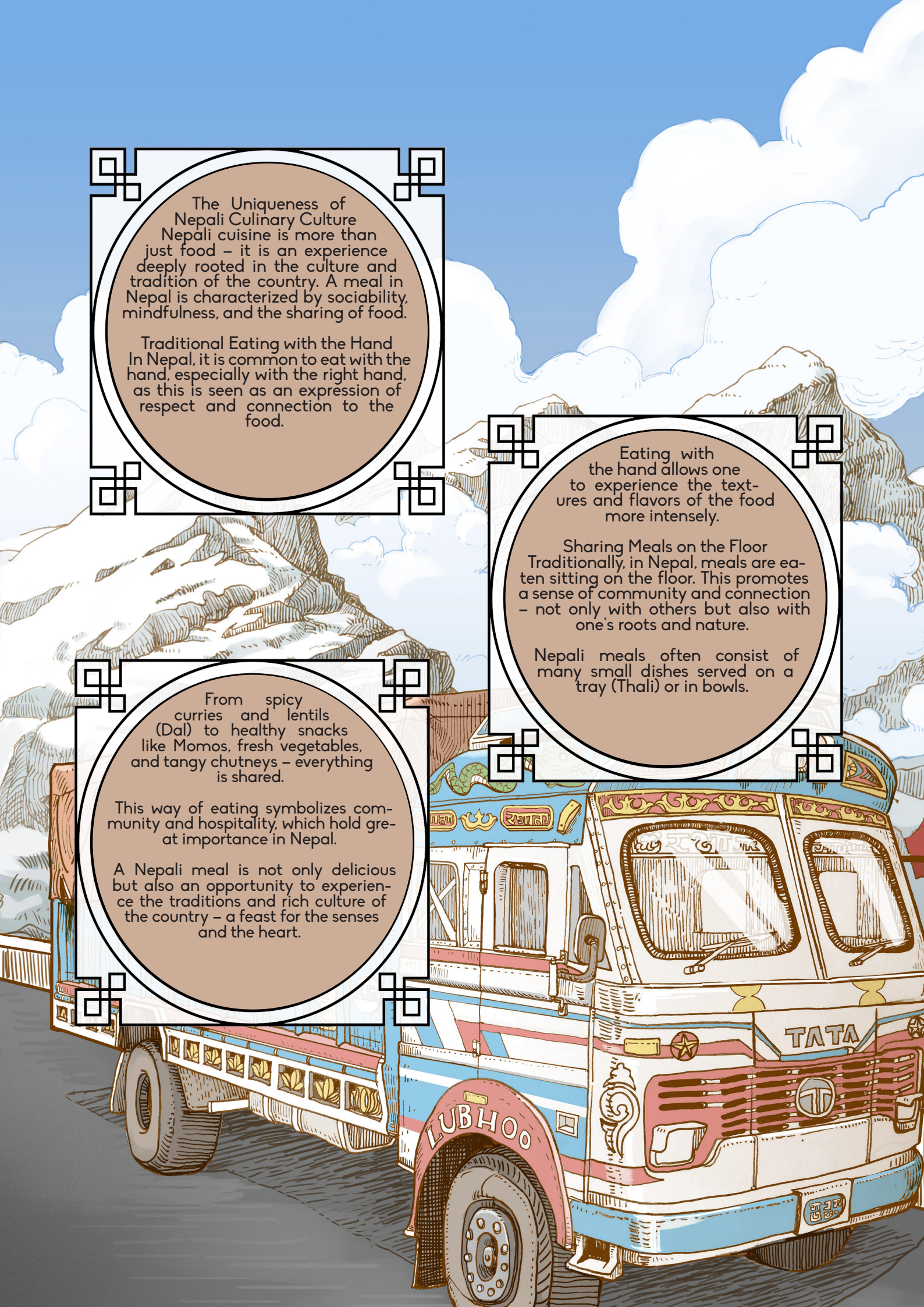
--- 15.9 €

### 62. CHICKEN CHILI FEKHJ

Chicken pieces marinated in turmeric and chili, cooked with onions, bell peppers, and mushrooms in a tomato-coriander reduction.

--- 16.5 €





**The Uniqueness of Nepali Culinary Culture**  
Nepali cuisine is more than just food – it is an experience deeply rooted in the culture and tradition of the country. A meal in Nepal is characterized by sociability, mindfulness, and the sharing of food.

**Traditional Eating with the Hand**  
In Nepal, it is common to eat with the hand, especially with the right hand, as this is seen as an expression of respect and connection to the food.

Eating with the hand allows one to experience the textures and flavors of the food more intensely.

**Sharing Meals on the Floor**  
Traditionally, in Nepal, meals are eaten sitting on the floor. This promotes a sense of community and connection – not only with others but also with one's roots and nature.

Nepali meals often consist of many small dishes served on a tray (Thali) or in bowls.

From spicy curries and lentils (Dal) to healthy snacks like Momos, fresh vegetables, and tangy chutneys – everything is shared.

This way of eating symbolizes community and hospitality, which hold great importance in Nepal.

A Nepali meal is not only delicious but also an opportunity to experience the traditions and rich culture of the country – a feast for the senses and the heart.





## FRIED RICE & NOODLES

Served with salad <sub>L</sub>

### 55. VEG CHAU MIN <sub>AFCEKHJ</sub>

Fried noodles with vegetables & tofu, tossed in the wok. --- 12.9 €

### 57. PAD THAI <sub>AFCEKHJ</sub>

Rice noodles tossed in the wok with egg, sprouts, pak choi & peanuts. --- 13.9 €

### 49. YOGI BHAT <sub>EFGK</sub>

Paneer cheese & vegetables with fried rice. --- 11.9 €

## SIDES

### 21. BHAT <sub>V</sub>

Small bowl of basmati rice. --- 3.5 €

### 30. SALAD <sub>FKLE V</sub>

Small salad with agave-sesame dressing. --- 4.9 €

### 23. RAÍTA <sub>EGK</sub>

Yogurt blended with roasted jeera, cucumber, coriander, honey & black salt --- €2.9

### 31. MUSTANG ALU <sub>V</sub>

Potato wedges seasoned with Jimbu & Meethi. --- €5.9

### 24. ROTI <sub>V A</sub>

Whole wheat flatbread --- €3.3

### 32. SAAG <sub>FE V</sub>

Nepalese spinach sautéed with garlic & ginger --- €4.9

### 25. PLAIN NAAN --- 3.9 €

### 26. BUTTER NAAN --- 4.2 €

### 27. GARLIC NAAN --- 4.5 €

<sub>AGC</sub>

### 34. PAPAD <sub>FK V</sub>

1 piece of papadam made from urad lentil and rice flour --- €0.7 (gluten-free)

## DESSERTS मिठाई

### 90. SHIKARNI <sub>AKGFHJ</sub>

Yogurt blended with cinnamon & cardamom, featuring a milk ball, cashew nuts & almonds. --- 6.5 €

### 92. MYSTIC MOUNTAIN <sub>AKEGFHJ</sub>

A "mountain" of fried banana, vanilla ice cream, and Oreos, topped with nuts & chocolate. --- 6.5 €

### PANNA COTTA

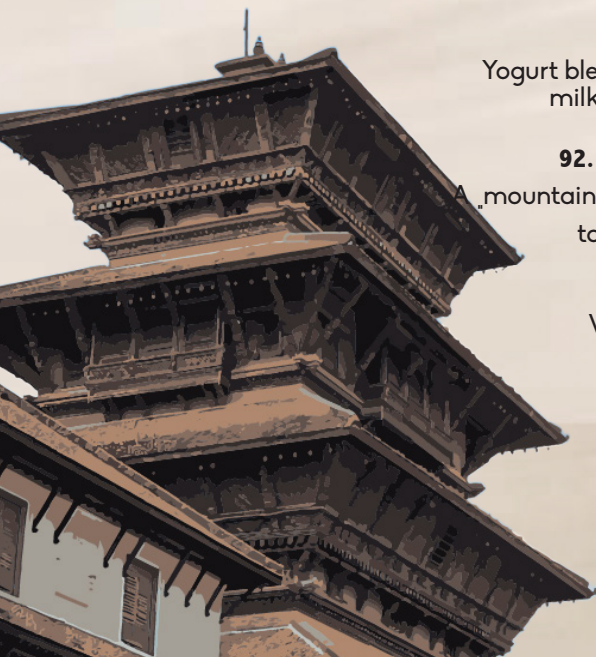
Vegan vanilla-coconut panna cotta:

#### 93. with Mangocrème <sub>V</sub> --- 6.5 €

#### 94. with Strawberry puree <sub>V</sub> --- 6.5 €

### 95. GULAB JAMUN <sub>AKGFHJ</sub>

two milkyballs --- 3.9 €



## DAAL BHAT THALI थाली

THE NATIONAL DISH OF NEPAL

### 80. DAAL BHAT MASU FKE L

The Classic:  
Chicken Curry

Khasi Saag:  
Lamb and spinach stew cooked with Himalayan spices

Mustang Alu:  
Potato wedges seasoned with Szechuan pepper & Jimbu

Daal:  
Lentil soup – the staple food of the Himalayas

Served with:  
Papad, salad, rice, and Alu Achar: Potato-sesame salad

--- 21.9 €



### 82. DAAL BHAT TARKARI FEKL

Chana Masala:  
Chickpea curry

Saag Tareko:  
Fresh pak choi sautéed with turmeric & jeera in the wok

Mustang Alu:  
Potato wedges seasoned with Szechuan pepper & Jimbu

Daal:  
Lentil soup – the staple food of the Himalayas

Served with:  
Papad, salad, rice, and Alu Achar: Potato-sesame salad

--- 18.5 €



Enjoy a complimentary cup of tea when you dine in traditional Nepalese style by eating with your hands!



## THE MITHO CHA EXPERIENCE

3-Course Menu for 2 --- 48.9 €



### Starter

#### Mixed Momo

2 pieces each of Vegan, Paneer, and Chicken Momos

Served with 2 different chutneys

### Main Course

#### Mitho Cha - Thali

A curated selection of our Daal Bhat Thalís:

Chicken Curry  
Khasi Saag  
Mustang Alu  
Chana Masala  
Vegetable Curry  
Daal  
Spinach

Served with salad, rice, and papadams

### Dessert

#### Shikarni

2 small bowls of yogurt blended with cinnamon, cardamom, and cloves, topped with nuts and a Gulab Jamun

AFL EKHH2G



## TEA SELECTION 0,35L KANNE 5.5€

### SPECIAL HOUSE BLACK TEA

#### Sherpa Tea

Vegan

Homemade oat-yogi chai prepared with fresh ingredients using an old family recipe.

(contains oat milk & sugar) 1

#### Nepali Highland Tea

Black Nepali tea with freshly squeezed lemon juice, ginger, honey, cardamom & cloves 1

### WHITE & GREEN TEA

#### Dosha Balance

Jasmine tea should be steeped for a maximum of 2 minutes to preserve its floral flavor.

#### Zen Infusion

Japanese Genmaicha green tea with puffed and roasted rice grains.

#### White Monkey

The high content of polyphenols makes this Chinese white tea particularly precious.

#### Inner Glow

Nepal Kanchanjunga Green Tea from the highest tea-growing region in the world. Over 230 families rely on the sale of this tea to support their livelihoods

### FRESH HERBAL TEA

#### Ginger

#### Mint

#### Ginger-Mint-Lemon

#### Ginger Chamomile

#### Turmeric



### AYURVEDIC TEA

#### Surya Sip

Fresh turmeric, cinnamon, ginger

#### Shanti Shakti

Ajowan, fennel, and coriander seeds, cardamom, cloves, cinnamon, ginger

#### Tulsi Tapasya

Cardamom, cloves, cinnamon, fennel, ginger, peppercorns, Tulsi (holy basil).

#### Herbal Nirvana

Lemongrass, lemon verbena, lemon balm, and rose petals

#### Raab Ga Yangzin

Ayurvedic bagged tea, designed according to ancient Tibetan science to balance the body's energies. Directly sourced from monks of the Dalai Lama in India. It contains sapphire berry, wild saffron, cardamom, ginger, and Himalayan musk rose.

## SOFTDRINKS

<b>Still Water</b>	1,90 / 0,2l   3,50 / 0,4l
<b>Sparkling Water</b>	1,90 / 0,2l   3,50 / 0,4l
<b>Römerquelle Mineralwasser</b>	6,40 / 0,75 Fl.
Naturell / Classic	
<b>Fritz Kola</b>	2,90 / 0,2l   4,90 / 0,4l
Kola 1 2 12 / Kola Zero 12 9 / Orange 2 11 12 13 / Lemon 12	
<b>Thomas Henry</b>	2,90 / 0,2l   4,90 / 0,4l
Spicy Ginger 12 / Ginger Ale 12 2	
Pink Grapefruit 12 2 / Tonic Water 3 11 12	
<b>Säfte</b>	2,90 / 0,2l   4,90 / 0,4l
Apple juice / orange juice / pineapple juice 11 13	
<b>Fruchtsaftgetränke</b>	
Guava 2 12 13 / Lychee 11 12 13 / Mango 12 13	
<b>Nektare</b>	
Maracuja	
<b>Juice spritzer</b>	2,70 / 0,2l   4,50 / 0,4l
<b>Rhubarb spritzer</b>	5,50 / 0,33l
<b>Basil Soda</b> 11 12 2	5,50 / 0,33l

## CAFE 1

<b>Caffè Crema</b>	3,60
<b>Espresso   doppio</b>	2,90   3,60
<b>Cappuccino</b> G	4,50
<b>Milchkaffee</b> G	4,70

(mit Hafermilch ohne Aufpreis)

## FRESH DRINKS 0,35l

<b>MANGO LASSI</b> G	5,5
<b>DETOX LIME SODA</b>	5,9
Lime, cucumber, and soda (sugar-free)	
<b>GINGER-MINT- ICED-TEA</b>	6,9
homemade	
<b>RASPBERRY LEMONADE</b>	7,5
Pureed raspberries, lime juice, soda	



## BIER <sup>(A)</sup>

<b>Warsteiner</b> Pilsener Draft Beer	4,20 / 0,3l   5,90 / 0,5l
<b>Augustiner</b> Augustiner München Bräu South German Pale Draft Beer	4,20 / 0,3l   5,90 / 0,5l
<b>Radler</b> <sup>12</sup> Pilsener Draft Beer and Sprite	3,90 / 0,3l   5,50 / 0,5l
<b>Nepali Bier</b> Ask for availability: Sherpa Bier / Lukla Bier / Barasinghe Pale Ale / Nepal Ice / Everest	5,50 / 0,33 Fl   8,90 / 0,65 Fl
<b>Erdinger wheat beer</b> Dark / Pale / Alcoholfree	5,70 / 0,5l
<b>Lammsbräu alcoholfree beer</b>	4,90 / 0,33 Fl

## APERITIF <sup>2</sup>

<b>Aperol Spritz</b> <sup>2 8</sup> Prosecco, Aperol, Soda, Orange	6,90
<b>Rhabarber Spritz</b> <sup>8</sup> Likör 43, Rhabarb spritzer, Prosecco	6,90
<b>Basil Spritz</b> <sup>8</sup> Prosecco, Basil-Soda, Mint	6,90
<b>Pink Spritz</b> <sup>2</sup> Aperol, Thomas Henry Pink Grapefruit, Prosecco	6,90
<b>Lychee Spritz</b> <sup>28</sup> Prosecco, Lychee juice, Lychees, Soda, Mint	6,90
<b>Hugo</b> <sup>8</sup> Elderberry syrup, Prosecco, Mint, Lime	6,90
<b>Campari</b> <sup>2</sup>	3,90 / 5cl
<b>Negroni</b> <sup>2</sup> 2cl Campari, 2cl Red vermouht, 2cl Gin	6,90

## LONGDRINKS <sup>2</sup>

<b>Campari Soda / Orange</b>	7,50
<b>Kuba Libre</b> <sup>12 12</sup>	7,50
<b>Vodka Limone</b> <sup>12</sup>	7,50
<b>Whiskey Kola</b> <sup>12 12</sup>	7,50
<b>Gin Tonic</b> (different gins available)	7,50
<b>Lychee &amp; Love</b> <sup>11 12 13</sup> Vodka, Lycheejuice, Sprite	7,50
<b>Monkey Temple</b> <sup>12</sup> Monkey47 Gin, Lime, Sprite	9,90
<b>Himalayan Salt Bae</b> <sup>2 12</sup> Tequila, Pink Himalayan Salt, Pink Grapefruit	7,50

## FROM NEPAL

<b>Ruslan Nepal. Vodka</b>	3,90 / 2cl
<b>Khukri Nepal. Rum</b>	3,90 / 2cl
<b>Reisschnaps 54% vol</b>	3,90 / 2cl

## SHOTS

<b>Vodka</b>	2.5 € / 2cl
<b>Tequila</b>	2.5 € / 2cl
<b>Amaretto</b>	2.5 € / 2cl
<b>Jägermeister</b>	2.5 € / 2cl
<b>Sambuca</b>	2.5 € / 2cl
<b>Ramazotti</b>	2.5 € / 2cl
<b>Grappa</b>	2.5 € / 2cl
<b>Mango Shot</b>	2.5 € / 2cl
<b>Guava Shot</b>	2.5 € / 2cl
<b>Likör 43</b>	2.5 € / 2cl
<b>Berliner Luft</b>	2.5 € / 2cl
<b>Bailey's</b>	2.5 € / 2cl

## SHOOTER

<b>B52</b> Kahlua, Bailey's, 73% Rum	4.9 €
<b>Orgasmus</b> Sambuca, Bailey's	4.9 €

## WHISKEY

<b>Chivas Regal 12J. Blended Scotch</b>	3,90 / 2cl 6,90 / 4cl
<b>Old Durbar</b> A blend of English grain spirit and 8-year-old Scottish malt whisky, combined with spring water from the Himalayas, aged in European oak casks that previously contained Oloroso sherry, and refined in Nepal.	3,90 / 2cl 6,90 / 4cl
<b>Old Durbar Black Chimney</b>	4,90 / 2cl 8,90 / 4cl
<b>Jack Daniels Tennessee</b>	3,90 / 2cl 6,90 / 4cl
<b>Jameson Irish Whiskey</b>	3,90 / 2cl 6,90 / 4cl





# COCKTAILS

## SIGNATURE & CLASSIC

**KATH-MANDU MULE**  
Nepali Vodka |  
Spicy Ginger | Ginger  
homemade iced  
tea



9.9€

**CLASSIC OR STRAWBERRY MARGARITA**  
Tequila | Lime | Triple  
Sec | Hima-  
laya Salt |

8.9€

**PINA OR STRAWBERRY COLADA**  
Pineapple Juice |  
Cokos/Strawberry  
Cream | Rum

8.9€

**MOSKOW MULE**  
Vodka | Spicy Gin-  
ger | Lime | Cucum-  
ber

7.9€

**WHISKEY / VODKA SOUR**  
Whiskey or Vodka |  
Lime Juice | Egg  
White | Sugar  
Syrup

8.9€

**CLASSIC MOJITO**  
White Rum | Lime-  
Wedges | Mint |  
Sugar cane

8.9€

**HIMBEER MOJITO**  
White Rum | Lime-  
Wedges | Mint |  
Cane sugar |  
Raspberys

8.9€

**LYCHEE GIN MOJITO**  
Gin | Lime-  
Wedges | Mint |  
Lycheeliquor |  
Lychees

9.9€

**ANNA-PURNA SUNSET**  
Vodka | Peach Tree  
Grenadine | O-Saft  
Ananas Saft

8.9€

**HIMALAYAN HONEY**  
Gin |  
Maracujasyrup |  
O-Saft | wild  
honey

9.9€

**HIMALAYAN SOUR**  
Nepalese Whiskey  
| Lime Juice | Egg  
White | Ingwer  
Shot

10.9€

**MANANG MELON MAGIC**  
Weißer Rum | Lime-  
Wedges | Mint |  
Watermelonsyrup

8.9€

**LUMBINI LYCHEE SLING**  
Gin | Lime |  
Mint | Lychees |  
Basil Soda

8.9€

**AILA MA RAILA**  
Rum | lime  
juice | Agavesyrup |  
Chhyang  
(Ricewine)

8.9€

**LOVE FROM NEPAL**  
Dark Rum | Lychee  
Saft | Peach Tree  
Lychees

8.9€

**SUMMER IN LHASA**  
Nepali Vodka | Man-  
gosityrup | Sprite  
Triple Sec |  
Mint | Soda

9.9€

**MUSTANG MANGO MADNESS**  
Pitu do Brasil  
Mangopuree | Lime  
| Cane sugar

8.9€

**MAI TAI**  
Dark & Whi-  
teRum | Pineapple  
juice | Triple Sec  
| Lime Juice |  
Almond

10.9€

**RESHAM FIRIRI (HOT)**  
Homemade Sherpa  
Tea (vegan) |  
4cl Amaretto

6.9€

**EVEREST ELIXIR (HOT)**  
Cloves | Dark Rum |  
Lime Juice | wild  
honey | Karda-  
mom

7.9€

**ESPRESSO MARTINI**  
Vodka | Coffee sy-  
rup | Sugar syrup |  
Espresso

7.9€

**IPANEMA**  
Maracuja juice |  
Ginger Ale | Mint  
Cane sugar |  
Limetten

6.9€

**MOUNTAIN BREEZE**  
Ginger Ale | Mint  
Soda | Lime

6.9€

**COCONUT KISS**  
Coconut puree |  
Pineapple juice |  
Grenadine

6.9€

# WINES <sup>8</sup>

## WHITE WINE

## RED WINE

**House wine white** 6,90 / 0,2l | 17,20 / 0,5l  
dry

**House wine red** 6,90 / 0,2l | 17,20 / 0,5l  
dry

**Weißburgunder** 7,90 / 0,2l | 28,90 / 0,75 Fl.  
dry - Weinhaus Barzen - Mosel - Reil  
Soft and harmonious, well-suited to vegan dishes

**Nero d'Avola** 7,90 / 0,2l | 28,90 / 0,75 Fl.  
dry - Itynera - Italy - Sicily  
The fruity aromas are followed by a bold and elegant finish

**Riesling** 7,90 / 0,2l | 28,90 / 0,75 Fl.  
off-dry - Weinhaus Barzen - Mosel - Reil  
Low in acidity and full-bodied, a classic patio wine

**White wine spritzer** 5,90 / 0,2l

## ROSE

## SEKT

**Haus Rosé** 5,90 / 0,2l | 21,90 / 0,75 Fl.  
trocken - Cassaigne - South France - Côtes de Gascogne  
A rosé made from Tannat and Cabernet Sauvignon

**Sparkling wine** 23,90 / 0,75 Fl.  
**Prosecco** 2,90 / 0,1l





visit  
**NEPAL**  
the birthplace of buddha

A - Gluten-containing cereals and products derived from them B - Cancer and cancer-causing products  
C - Eggs and egg products E - Peanuts and peanut products F - Soy and soy products G - Milk and dairy products  
H - Almonds and products derived from them H2 - Cashew nuts and products derived from them J - Hazelnuts, pecans, Brazil nuts, pistachios, macadamia nuts, Queensland nuts, and products derived from them  
K - Sesame seeds and sesame products L - Mustard and mustard products  
1 - Caffeine-containing 2 - With coloring agents 3 - Contains quinine 4 - Preserved 5 - With flavor enhancers  
6 - Sulfured 7 - With phosphates 8 - Contains sulfites 9 - Contains a phenylalanine source  
10 - Contains aspartame with sweeteners 11 - With antioxidants 12 - Contains acidifiers/acidity regulators  
13 - With stabilizers